

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	06	0	No
	THE BACK-UP CHLORINE PUMP FOR THE DISTRIBUTION SYSTEM WAS NOT SET TO SWITCH ON AUTOMATICALLY SHOULD THE PRIMARY PUMP FAIL.			
	Done.			
2	POTABLE WATER	08	1	No
	THE VESSEL HAS SEVERAL REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES. WHILE THEY ARE ALL TESTED ONLY THE DEVICES CONNECTED TO THE EVAPORATORS HAD THE PRESSURE DIFFERENTIALS RECORDED IN THE LOG BOOK. FOR ALL OF THE OTHER DEVICES THE ONLY NOTATION MADE WAS "OK". THIS DEFICIENCY WAS NOTED DURING THE LAST			
	Done.			
3	POTABLE WATER-GARBAGE ROOM	08	1	No
	A LONG FLEXIBLE HOSE WAS NOTED IN THE GARBAGE ROOM. THE ONLY AREA TO CONNECT THIS HOSE IN THE GARBAGE ROOM WAS AT THE HANDWASH SINK OR THE THREADED HOSE-BIB UNDER THE HANDWASH SINK. THE POTABLE WATER LINES SUPPLYING THESE CONNECTIONS WERE NOT FITTED WITH BACKFLOW PREVENTION DEVICES.			
	Installed backflow preventer. Hose removed.			
4	POTABLE WATER	07	0	Yes
	THE DISINFECTION OF THE POTABLE WATER TANKS WAS SAID TO BE ACCOMPLISHED BY SPRAYING A 50 PPM CHLORINE SOLUTION. THIS SOLUTION WAS THEN RINSED OFF AFTER APPROXIMATELY 1.5 HOURS. AFTER RINSING THE TANKS WERE FILLED AND PUT INTO USE.			
	Vessel complies with regulation.			
5	POTABLE WATER	06	0	No
	A REVIEW OF THE BUNKER ANALYZER CHART RECORDER CHARTS NOTED THAT THE CALIBRATION OF THE BUNKER SYSTEM ANALYZER CHART RECORDER WAS CONSISTENTLY CONDUCTED 1-2 HOURS AFTER BUNKERING HAD BEGUN.			
	Vessel complies with regulation.			
6	WHIRLPOOL SPAS	10	0	No
	THE SEDIMENTATION TESTS OF THE GRANULAR FILTERS WAS NOT RECORDED.			
	From now on, they are recorded.			
7	CREW POOL	*	0	No
	ACCORDING TO THE STAFF THIS POOL HAS NOT BEEN USED IN 3 YEARS.			
	We do not use the crew pool and we do not intend to use it.			
8	LIDO BUFFET	36	0	No
	SEVERAL OF THE LIGHT BULBS OVER THE BUFFET AREA WERE NOT SHIELDED OR SHATTER-RESISTANT. SEVERAL OF THE BULBS INSIDE THE BUFFET STATIONS WERE NOT SHATTER-RESISTANT.			
	All bulbs that were not shielded or shatter-resistant have been replaced with proper ones.			
9	LIDO BUFFET	29	0	Yes
	THERE WERE TWO CARVING STATIONS AT THE BUFFET. HANDWASH SINKS WERE NOT PROVIDED IN THIS AREA. FOR THE STARBOARD SIDE THE DOOR TO THE MINI-GALLEY WAS SAID TO BE KEPT OPEN. A HANDWASH SINK WAS LOCATED IN THE MINI-GALLEY FOR USE. FOR THE PORT SIDE THE DOOR TO THE MINI-GALLEY WAS SAID TO BE KEPT OPEN. IT APPEARED THAT THE HANDWASH SINK IN THE MINI-GALLEY WAS MORE THAN 8 METERS AWAY FROM THE CARVING STATION.			
	In the process of resolving this issue by installing a portable sink.			
10	LIDO-STARBOARD BEVERAGE STATION	27	1	No
	THE LEFT DRINK DISPENSER DRIP PAN UNDER THE COUNTER WAS SOILED WITH DRINK RESIDUE.			
	Done.			
11	LIDO BUFFET	21	1	No
	SEVERAL OF THE SNEEZE SHIELD GLASS PANELS WERE CHIPPED. A FEW OF THE PANELS WERE PARTIALLY GLUED INTO PLACE. SEAMS WERE NOTED AROUND THESE PANELS.			
	Done.			
12	LIDO DISHWASH	28	0	No
	CLEANED AND SANITIZED EATING UTENSILS WERE NOT STORED COVERED OR INVERTED.			
	Done.			

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13	LIDO DISHWASH	37	1	No	CONDENSATE WAS NOTED ON THE DECKHEAD. IN ADDITION, WATER WAS NOTED INSIDE THE LIGHT FIXTURES. CONDENSATE WAS DRIPPING FROM BEHIND THE DECKHEAD PROFILE STRIP ADJACENT TO THE SOILED END OF THE UNIT. THIS DEFICIENCY WAS NOTED DURING THE LAST INSPECTION. The heat exchangers for the dishwashing machines were changed to reduce condensation. In addition, we are planning to increase the power of the exhaust fans in this area in order to solve this problem.
14	COFFEE STATION	28	0	No	PLATES WERE NOT STORED INVERTED OR COVERED IN THE PLATE TROLLEY. Done.
15	LIDO MINI-GALLEY	21	1	No	THE GRILL DRIP PAN HOUSINGS WERE DIFFICULT TO CLEAN DUE TO THE NARROW SPACE AND GAPS AROUND THE CHUTES. Work in progress.
16	LIDO MINI-GALLEY	27	1	No	THE GRILL DRIP PAN HOUSINGS WERE SOILED WITH GREASE AND FOOD RESIDUE. Done.
17	LIDO MINI-GALLEY	26	0	Yes	THE FRYER COILS WERE SOILED WITH GREASE RESIDUE. Done.
18	LIDO MINI-GALLEY	21	1	No	FASTENERS WERE MISSING FROM THE EDGE OF THE LEFT OVEN DOOR. A DIFFICULT TO CLEAN SEAM WAS NOTED IN THIS AREA. Done.
19	LIDO MINI-GALLEY	27	1	No	GREASE RESIDUE WAS NOTED UNDER THE FRYER UNITS. Done.
20	LIDO POTWASH	30	0	No	HOT WATER WAS NOT PROVIDED AT THE HANDWASH SINK. THE WATER WAS RUN FOR APPROXIMATELY 5 MINUTES. THE POTWASH WAS IN ACTIVE USE AT THE TIME. Done.
21	LIDO MINI-GALLEY	36	0	No	THE LIGHT BULBS IN REFRIGERATION UNITS 70 AND 71 WERE NOT SHIELDED OR SHATTER-RESISTANT. Work in progress. Proper material has been ordered.
22	LIDO MINI-GALLEY	33	1	No	GAPS AND SEAMS WERE NOTED AROUND THE SPRINKLER HEADS. Done.
23	PIZZA STATION	21	1	No	THE AREA UNDER THE COUNTER WAS IN DISREPAIR. Work is in progress to replace these areas with stainless steel plates.
24	PIZZA STATION	33	1	No	THE DECK WAS SOILED UNDER THE NEUTRAL CABINET. Done.
25	PIZZA STATION AND LIDO BAR	30	0	No	A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK. Done.
26	PANTRY 5	22	0	No	THE WAREWASH UNIT THERMOMETER REGISTERED 192°F WHILE THE WATER WAS TESTED AT 172°F. Done.

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27	PANTRY 6	22	0	No	THE WAREWASH UNIT THERMOMETER REGISTERED 208°F WHILE THE WATER WAS TESTED AT 182°F. Done.
28	COVA BAR	30	0	No	A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK. Done.
29	COVA BAR	36	0	No	ONE LIGHT BULB OVER THE ELEKTRA COFFEE MACHINE WAS NOT SHIELDED OR SHATTER-RESISTANT. Done.
30	COVA BAR	33	1	No	EXCESS WATER WAS NOTED ON THE DECK UNDER THE BAR. THE DECK UNDER THE BAR WAS SOILED. Done.
31	RENDEVOUS BAR	33	1	No	THE DRAIN LINE FOR THE UTILITY SINK WAS DIRECTED TO THE DECK. THE DRAIN LINE WAS TOO CLOSE TO THE DECK MAKING CLEANING DIFFICULT. THE DECK WAS SOILED UNDER THE BAR COUNTER. Done.
32	RENDEVOUS BAR	36	0	No	THE LIGHT BULBS OVER THE CLEAN GLASSES AT THE BACK BAR WERE NOT SHIELDED OR SHATTER-RESISTANT. Done.
33	CHILD ACTIVITY CENTER	41	0	No	SANITARY WIPES AND DISPOSABLE GLOVES WERE NOT PROVIDED IN THE TOILET ROOM. Done.
34	INTEGRATED PEST MANAGEMENT	40	0	No	A LIST OF THE PESTICIDES USED AND THEIR EFFECTIVENESS WAS NOT AVAILABLE. Done.
35	MAIN GALLEY - HOT LINE	37	1	No	A SMALL AMOUNT OF CONDENSATION NOTED AROUND THE VENT S ABOVE THE FOOD PREPARATION AREA. We are adjusting the temperature of the Bain Marine. The situation has improved.
36	MAIN GALLEY - HOT LINE	33	1	No	GAPS WERE NOTED AROUND THE PROFILE STRIPS ABOVE THE HOT LINE. Done.
37	MAIN GALLEY - HOT LINE	33	1	No	BROKEN TILE OBSERVED NEAR TILT PAN AND TILT PAN DECK DRAIN. Done.
38	MAIN GALLEY - OVEN/GRIDDLE (PORT)	33	1	No	BROKEN TILES ON DECK-BULKHEAD COVING ACROSS FROM OVEN. Done.
39	MAIN GALLEY - OVEN/GRIDDLE (PORT)	21	1	No	BROKEN DOOR HANDLE ON LANG OVEN. Done.
40	MAIN GALLEY - COFFEE/JUICE LINE	27	1	No	THE INTERIOR COMPARTMENT OF ONE VITALITY JUICE MACHINE WAS SOILED. Done.
41	MAIN GALLEY - SALAD PANTRY	26	0	Yes	SEVERAL SAUCERS STORED AS CLEAN WERE FOUND SOILED WITH FOOD DEBRIS. Done.

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42	MAIN GALLEY - ROOM SERVICE PANTRY	20	0	No	ONE UNDERCOUNTER REFRIGERATOR LABELED "NOT IS USE" DUE TO THE INABILITY TO HOLD FOODS AT PROPER TEMPERATURE. Done.
43	MAIN GALLEY - ICE MACHINE (PORT)	26	0	Yes	ONE OF TWO ICE MACHINES HAD A GASKET SEPARATING FROM REAR WALL UNDER THE ICE MAKING UNIT. THE GASKET ALSO CONTAINED A BLACK MOLD GROWTH. Done.
44	MAIN GALLEY - WAREWASHER (PORT)	22	0	No	THE GLASSWASHER FINAL RINSE GAUGE EXCEEDED 220 DEGREES F, WHILE THE MEASURED TEMPERATURE AT THE GLASS SURFACE WAS 178 DEGREES F. THE FINAL RINSE TEMPERATURE GAUGE IS MORE THAN 22 DEGREES OUT OF CALIBRATION. THE ECOLAB WAREWASH REPAIRMAN WAS ON BOARD TO CONDUCT PREVENTIVE MAINTENANCE CHECKS ON ALL WAREWASHERS AT THE TIME OF THE INSPECTION. The thermometer has been replaced with a new one.
45	MAIN GALLEY - WAREWASHER (PORT)	22	0	No	THE FLIGHT TYPE WAREWASHER FINAL RINSE GAUGE EXCEEDED 220 DEGREES F, WHILE THE MEASURED TEMPERATURE AT THE PLATE SURFACE WAS 165 DEGREES F. THE FINAL RINSE TEMPERATURE GAUGE IS MORE THAN 35 DEGREES OUT OF CALIBRATION. The thermometer has been replaced with a new one.
46	MAIN GALLEY - PASTRY AREA	33	1	No	DECK GROUTING WAS MISSING IN SEVERAL LOCATIONS. DECK GROUTING WAS MISSING FROM SOME TILES IN ENTRYWAY OF WALK-IN REFRIGERATION UNIT. Done.
47	MAIN GALLEY - VEGETABLE AREA	20	0	No	THE BUFFALO CHOPPER BASIN (FOOD CONTACT SURFACE) WAS SCORED, MAKING THE SURFACE DIFFICULT TO CLEAN. Done.
48	CREW GALLEY	33	1	No	SEVERAL DECK TILES WERE BROKEN AND/OR REQUIRED GROUTING. Done.
49	CREW GALLEY - WAREWASHER	22	0	No	ONE OF THE FINAL RINSE NOZZLES ON THE FLIGHT-TYPE WAREWASHER WAS NOT FUNCTIONING PROPERLY. Done.
50	PROVISIONS - VEGETABLE PREP	33	1	No	STANDING WATER WAS NOTED IN THE SPACE BEHIND THE BULKHEAD ACCESS PANEL, SATURATING INSULATION MATERIALS. Done.
51	PROVISIONS - BUTCHER SHOP	20	0	No	THREE CUTTING BOARDS WERE NOTED SEVERELY SCORED. Replaced.
52	FOOD SERVICE GENERAL	34	1	No	NUMEROUS LEAKS WERE FOUND ON SINKS FAUCETS AND EQUIPMENT DRAIN LINES. Done.
53	CORRECTIVE ACTION STATEMENT	*	0	No	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .